

JIMMY'S FAMOUS AMERICAN TAVERN



SPECIAL EVENTS & PRIVATE PARTIES



Contact Danielle Dominick | ddominick@j-fat.com | 619-226-2103

WELCOME TO...

JIMMY'S FAMOUS AMERICAN TAVERN



Jimmy's Famous American Tavern Point Loma is the perfect place to eat, drink and celebrate the good times. Our menu features popular dishes from around the country and a few signature Jimmy's Famous creations. With every dish, we strive to stick to the basics- which means prepared simply from the highest quality ingredients available and, of course, delivered with bold flavors.

Our Point Loma location is perched pier-side with stunning views of the harbor. Our space offers a change from San Diego's busy tourist-filled neighborhoods. Jimmy's Famous offers ample space, easy parking, and epic water views. And don't forget the delicious, customizable event menus!

EVENTS & PRIVATE PARTY PACKAGES

Whether you have 15 guests or 150, Jimmy's Famous has options available that will accommodate seated parties, happy hour cocktail receptions and more. We work hard to offer flexible options and look forward to working with you on all aspects of your event.

Visit jfamous.com for more.



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ART WALK ROOM



CAPACITY 50 SEATED | 60 STANDING

This is our most popular option! Your own covered outdoor space adjacent to the restaurant ensures your gathering enjoys complete privacy. A custom mural, sparkling market lights and marina views will have all your guests talking! Heating lamps are also available to keep your party warm!



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MARINA VIEW PATIO



CAPACITY 60 SEATED | 75 STANDING

Need a slightly bigger space? No problem! Our beautiful enclosed wooden patio provides unbeatable views, plenty of room to mingle, sea breezes, and of course, privacy for your party. Heaters are also available for this space should you need!



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FULLY FAMOUS BUYOUT



FULL - CAPACITY 200 SEATING | 250 STANDING

Get ready to party! Our full buyout options give you the space that you need for an epic gathering. Customizations are endless when you've got the whole place to yourself!



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NEED MORE SPACE?



OUTDOOR CAPACITY 100+ DEPENDING ON EVENT TYPE

Are you looking for more space? Want to host outside? Thanks to our prime location on the San Diego waterfront, we have access to a number of beautiful outdoor settings including pier seating and our firepit area adjacent from the restaurant.



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BRUNCH

THE DETAILS

\$45 Per Person

*Includes iced tea,
coffee and soda*

Add Bottomless Mimosas | \$20/pp

FOR THE TABLE – PRESELECT 2

FRIED CALAMARI

rosemary, serrano chiles,
chipotle aioli

CHARRED BRUSSELS SPROUTS

pecan wood smoked bacon, toasted
almonds, maple syrup

HOUSE CHIPS

house-made with blue cheese dressing

DUELING DIPS AND CHIPS

pimento cheese dip and
serrano guacamole

CHOICE OF ENTREE

THE ‘BUBBA’

house-made buttermilk biscuit, free-range fried chicken, cheddar,
pecan wood smoked bacon, sausage gravy, sunny side egg, tater tots

HANGOVER BURGER

cheddar, pecan wood smoked bacon, Ortega chile, chipotle aioli,
fried egg, buttermilk biscuit, tater tots

2 EGG BREAKFAST

2 eggs, 2 slices of bacon, sourdough toast, tater tots

FAMOUS CHEESEBURGER

cheddar, lettuce, tomato, red onion, 1000 Island dressing

FREE-RANGE CHICKEN & BUTTERMILK WAFFLES

thyme gravy, pecan wood smoked bacon, maple syrup



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\$45 Per Person

*Includes iced tea,
coffee and soda*

Add Salad | \$5/pp

THE DETAILS

MAIN MENU #1

FOR THE TABLE – PRESELECT 2

FRIED CALAMARI

rosemary, serrano chiles,
chipotle aioli

CHARRED BRUSSELS SPROUTS

pecan wood smoked bacon, toasted
almonds, maple syrup

HOUSE CHIPS

house-made with blue cheese dressing

DUELING DIPS AND CHIPS

pimento cheese dip and
serrano guacamole

CHOICE OF ENTREE

FAMOUS CHEESEBURGER

cheddar, lettuce, tomato, red onion, 1000 Island dressing

‘NASHVILLE HOT’ FREE-RANGE FRIED CHICKEN

coleslaw, mayonnaise, bread & butter pickles

WINE COUNTRY SALAD

mixed greens, cranberries, goat cheese, pecan wood smoked bacon,
strawberries, pecans, red onion, croustade crumbles, lemon oregano dressing

TAVERN BOWL

brown rice, garbanzo beans, gruyere, sun dried tomatoes, radish,
arugula, avocado, roasted pumpkin seeds, Sriracha dressing

BEER BATTERED FISH & CHIPS

Alaskan cod, coleslaw, tartar sauce, french fries

FREE-RANGE FRIED CHICKEN

8oz fried chicken breast, mashed red potatoes, green beans, thyme gravy



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MAIN MENU #2

THE DETAILS

\$55 Per Person

*Includes iced tea,
coffee and soda*

Add Salad | \$5/pp

FOR THE TABLE – PRESELECT 2

FRIED CALAMARI

rosemary, serrano chiles,
chipotle aioli

CHARRED BRUSSELS SPROUTS

pecan wood smoked bacon, toasted
almonds, maple syrup

HOUSE CHIPS

house-made with blue cheese dressing

DUELING DIPS AND CHIPS

pimento cheese dip and
serrano guacamole

CHOICE OF ENTREE

FAMOUS CHEESEBURGER

cheddar, lettuce, tomato, red onion, 1000 Island dressing

‘NASHVILLE HOT’ FREE-RANGE FRIED CHICKEN

coleslaw, mayonnaise, bread & butter pickles

BEER BATTERED FISH & CHIPS

Alaskan cod, coleslaw, tartar sauce, french fries

WINE COUNTRY SALAD

mixed greens, cranberries, goat cheese, pecan wood smoked bacon,
strawberries, pecans, red onion, croustade crumbles, lemon oregano dressing

TAVERN BOWL

brown rice, garbanzo beans, gruyere, sun dried tomatoes, radish,
arugula, avocado, roasted pumpkin seeds, Sriracha dressing

FREE-RANGE FRIED CHICKEN

8oz fried chicken breast, mashed red potatoes, green beans, thyme gravy

CHOICE OF DESSERT

CARROT CAKE

HOUSE MADE BROWNIE BITES

HOUSE MADE CHOCOLATE CHIP COOKIES



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\$65 Per Person

*Includes iced tea,
coffee and soda*

Add Salad | \$5/pp

THE DETAILS

MAIN MENU #3

FOR THE TABLE – PRESELECT 2

FRIED CALAMARI

rosemary, serrano chiles, chipotle aioli

HOUSE CHIPS

house-made with blue cheese dressing

CHARRED BRUSSELS SPROUTS

pecan wood smoked bacon, toasted almonds, maple syrup

DUELING DIPS AND CHIPS

pimento cheese dip and serrano guacamole

CHOICE OF ENTREE

PAN SEARED SALMON

mashed potatoes, green beans, buerre blanc

BRAISED SHORT RIB

beef short rib braised in red wine, mashed potatoes,
roasted baby carrots, sautéed button mushrooms

HALF ROASTED CHICKEN

spiced rubbed chicken, roasted seasonal vegetables, thyme, green chili pesto

TAVERN BOWL

brown rice, garbanzo beans, gruyere, sun dried tomatoes, radish, arugula,
avocado, roasted pumpkin seeds, Sriracha dressing

BBQ BABY BACK RIBS

jalapeno cheddar scalloped potatoes, baked beans, coleslaw, cornbread



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MAIN MENU #4

THE DETAILS

\$75 Per Person

*Includes iced tea,
coffee and soda*

Add Salad | \$5/pp

FOR THE TABLE - PRESELECT 2

FRIED CALAMARI

rosemary, serrano chiles,
chipotle aioli

CHARRED BRUSSELS SPROUTS

pecan wood smoked bacon,
toasted almonds, maple syrup

HOUSE CHIPS

house-made with blue cheese dressing

DUELING DIPS AND CHIPS

pimento cheese dip and serrano guacamole

CHOICE OF ENTREE

PAN SEARED SALMON

mashed potatoes, green beans,
buerre blanc

BRAISED SHORT RIB

beef short rib braised in red
wine, mashed potatoes, roasted baby
carrots, sautéed button mushrooms

HALF ROASTED CHICKEN

spiced rubbed chicken,
roasted seasonal vegetables,
thyme, green chili pesto

TAVERN BOWL

brown rice, garbanzo beans,
gruyere, sun dried tomatoes,
radish, arugula, avocado, roasted
pumpkin seeds, Sriracha dressing

BBQ BABY BACK RIBS

jalapeno cheddar scalloped
potatoes, baked beans, coleslaw,
cornbread

CHOICE OF DESSERT

CARROT CAKE

HOUSE MADE BROWNIE BITES

HOUSE MADE CHOCOLATE CHIP COOKIES



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\$65 Per Person

*Includes iced tea,
coffee and soda*

THE DETAILS

BUFFET

APPETIZERS – PRESELECT 2

FRIED CALAMARI

rosemary, serrano chiles, chipotle aioli

HOUSE CHIPS

house-made with blue cheese dressing

CHARRED BRUSSELS SPROUTS

pecan wood smoked bacon,
toasted almonds, maple syrup

DUELING DIPS

pimento cheese dip and
serrano guacamole

PROTEIN – PRESELECT 2

- ★ GRILLED CHICKEN
- ★ STEAK WITH CHIMICHURRI
- ★ BLACKENED SALMON
- ★ BLACKENED SHRIMP

CHOICE OF DESSERT

- ★ CARROT CAKE
- ★ HOUSE MADE BROWNIE BITES
- ★ HOUSE MADE CHOCOLATE CHIP COOKIES

SALADS – PRESELECT 1

SIGNATURE GRILLED SANTA FE CAESAR

chopped romaine, roasted corn,
salsa fresca, parmesan, avocado,
roasted pumpkin seeds, green chile
Caesar dressing

JIMMY'S COBB

avocado, cherry tomatoes, pecan wood
smoked bacon, blue cheese crumbles,
egg, house-made blue cheese dressing

WINE COUNTRY SALAD

mixed greens, cranberries, goat cheese,
pecan wood smoked bacon, strawberries,
pecans, red onion, croustade crumbles,
lemon oregano dressing

TRADITIONAL CAESAR

romaine lettuce, parmesan, crouton

SIDES – PRESELECT 2

- ★ MASHED POTATOES & GRAVY
- ★ SAUTÉED GREEN BEANS
- ★ SAUTÉED ASPARAGUS
- ★ HERB ROASTED POTATOES
- ★ SCALLOPED JALAPENO POTATOES
- ★ ROASTED SEASONAL VEGETABLES



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HOSTED BAR PACKAGES

BEVERAGE PACKAGES ARE PRICED ON A PER PERSON, PER HOUR BASIS FOR UNLIMITED CONSUMPTION. MUST BE PURCHASED FOR ALL ADULTS IN PARTY. NOT AVAILABLE AS AN A LA CARTE OPTION.

BEER & WINE | \$25 PP/HR

HOUSE BAR | \$30 PP/HR

includes draft beer,
wine & house spirits

PREMIUM BAR | \$35 PP/HR

includes draft beer, wine, premium spirits
and two Jimmy's cocktails

*All packages include all
draft beer and wine on tap.*

DRINK TICKETS

JIMMY'S FIRST POUR | \$12 / TICKET

Good for all draft beer,
wine on tap and house spirits

JIMMY'S PREMIUM | \$15 / TICKET

Good for all draft beer, wine on tap,
premium spirits and signature cocktails

SCAN FOR FULL LIQUOR LIST
AT JFAMOUS.COM



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THE FINE PRINT



When booking your group reservation, please note that private rooms come with a food & beverage revenue guarantee. Minimums vary based on the day of the week and time of the year, and do not include gratuity or sales tax. For all events, a group menu is required for guest counts of 15 or more.

EVENT GUARANTEES

We will need to receive your final guest commitment 2 business days prior to your event(s). Should this number not be made available at the requested time, the originally established attendance will be used. The actual attendance or the final guaranteed guest count will be charged, whichever is greater. If the guest number increases the day of the event, we will do our best to accommodate. Group menus and beverage choices will need to be selected 1 week in advance. This will guarantee food and beverage item availability and printing of the menus for the day/night of the event.

SERVICE CHARGE AND APPLICABLE TAX

All events booked through Jimmy's includes a 20% gratuity. For larger events (more than 50 guests or \$8,000), including restaurant buyouts, may require a 50% deposit in order to secure your event. A California sales tax will also be added to your final event total. The current sales tax rate in California is 7.75%.

Additional Fees: Corkage: \$15 per 750 ml bottle of wine (wine brought by our guests)

CONFIRMING RESERVATION

In order to reserve space for your group event, a confirmation form will be sent via email and it will need to be signed 3 calendar days after the form was sent. If it isn't signed within that time-frame, your food and beverage minimum may change, or the space may be reserved by another guest. To confirm larger events including buyouts, a deposit may be required.

PATIO RESERVATIONS

All events are rain or shine. In the case of inclement weather our managers will do their best to relocate the event based on the other reservations and contracts previously made. There is no guarantee that relocation will be possible, and you will not receive a credit, nor will your food and beverage minimum be reduced or waived.



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TAD MORE FINE PRINT



MENU

When choosing your food and beverage options please note substitutions may occur when menu changes or item availability change. Prix-fixe menus are required for parties of over 15. Guests can choose their option during their dining experience. Sales tax and the service charge are not included in menu pricing.

CANCELLATION POLICY

Private events: If you cancel with less than two weeks' notice you will forfeit your deposit. If no deposit has been made, the card on file will be charged 50% of the anticipated food and beverage minimum. Cancellation within 24 hours prior to the event reservation will result in 100% responsibility of your food and beverage charge. Cancellations for larger events and restaurant buyouts have different terms based on deposits and timelines. Please speak to your Event Manager for more details.

Non-Private Group Reservations: You may cancel without penalty 24 hours prior. Within 24 hours, the full contract total will apply, including all taxes and fees. Please note, if your group is going to arrive late, please call the restaurant. If your group is more than 30 minutes late without notification, the management reserves the right to seat your table to waiting guests.

FINAL PAYMENT

We do not provide separate checks for group events. Upon completion of the event, one check will be prepared with all food, beverage, incidental charges, sales tax, and gratuity. Payment of the entire guest check is due upon completion of the event. Jimmy's American Tavern accepts cash and all major credit cards.



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SECURE YOUR EVENT



GREAT FOOD + AMAZING VIEWS. ALL THAT'S MISSING IS YOU!



Our talented events team is ready to play host to your next party, event or meeting. We are here to customize everything from the setting to the menu. It's our job to make your job easy. For more about our restaurant, visit jfamous.com or [@jimmys_famous](https://www.instagram.com/jimmys_famous) on Instagram.



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